OMAKE

Gelatin
Sugar
I WANT TO EAT MORE !!
WHY DID YOU MAKE SO LITTLE OF IT!?
Coffee Jelly
(topped with vanilla ice cream and whipped cream.)

Character Introduction

Suu-chan

Kiyo's childhood friend. Went to Kyoto to pursue her dream of becoming a Maiko with Kiyo.

Kiyo

A 16 year old girl working as the caterer at a certain Manor in Kagai, the heart of Kyoto.

Kenta

Kiyo and Sumire's childhood friend. A high school student in Aomori.

Kiyo's Granny

Lives in Aomori. She's the one who taught Kiyo how to cook.

Mother Ichi

The mistress of the Manor Kiyo is working at.

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Omake

Food memo from Koyama-san's house

NO 1

APPLE JAM

Smells heavenly while cooking.

I make my jam with sugar and lemon juice.

If you have frozen pie sheets then that's even better.

From chapter 20 Ticket of Dreams
Kiyo tries to assemble 10 lottery tickets
for a chance at winning a Home Bakery

Food memo from Koyama-san's house NO. 2

MILK COFFEE

It's still delicious, but in a different way compared to regular coffee.

For some reason, my granny insists on making this whenever we have friends over.

From chapter 21 What Day is Today?
Kiyo gets reminded about the days of the week.

Food memo from Koyama-san's house

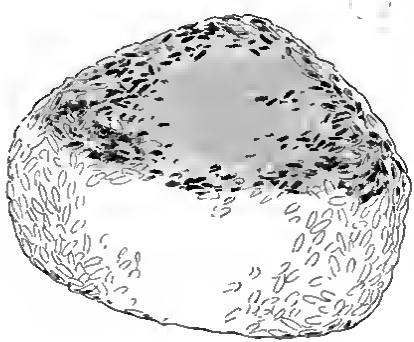
NO. 3

GRILLED ONIGIRI

Goes great with sweet miso or soy sauce

Just grilling them up turns regular onigiri into something a bit more special.

Breaking them down then pouring some tea over them tastes great too.



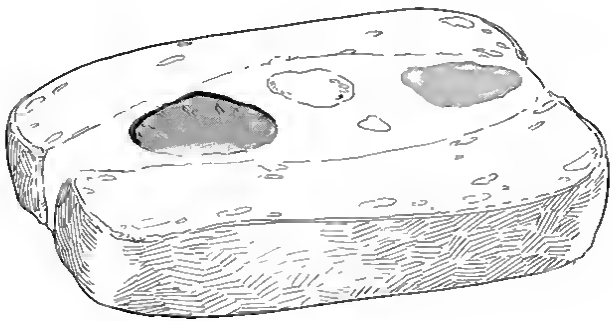
From chapter 22. Bearer of News
Kenta receives a letter from Kiyo

Food memo from Koyama-san's house

NO. 4

FRUIT SANDWICH

Eating the sliced off edges is a privilege of the maker



From chapter 23 Christmas in the Kagai
Sumire receives a special Christmas treat from Kiyo

Food memo from Koyama-san's house

NO 5

OZOUNI

There are many, many types of ozouni, depending on the region, and I think that's really wonderful.

At the Koyama household, we have round mochi, with mitsuba and yuzu soup. A mix of the tastes from each of my parents' hometowns.

From chapter 24 New Year's Eve at the Kagai
Mother gave Kiyo 2 fukudamas, and she can't wait to open them

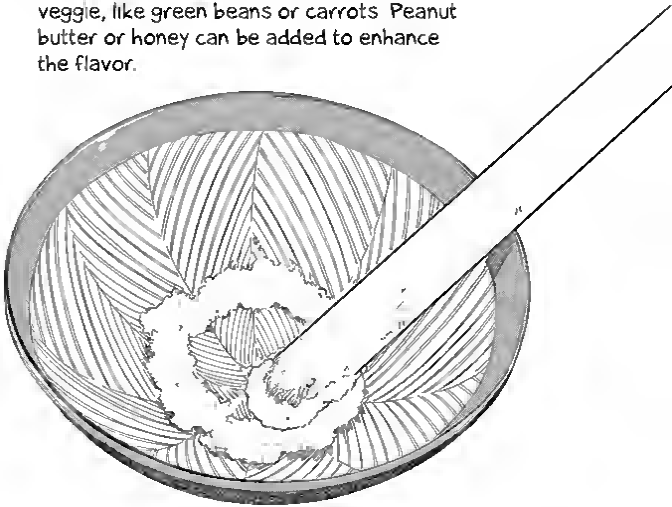
Food memo from Koyama-san's house

NO. 6

MASHED WALNUTS

There is always this rush of excitement when you bring out the mashing bowl.

There are so many uses for this condiment outside of mochi. You can add it to any veggie, like green beans or carrots. Peanut butter or honey can be added to enhance the flavor.



From chapter 25 Homecoming, Day 1
Kiyo returns to Aomori to celebrate New Years with Granny and the gang.

Food memo from Koyama-san's house NO 7

ENGLISH TOAST

This one is extremely high in calories.

Extremely popular among Aomorians

Now that I'm an adult, I thought that I couldn't finish one in one sitting. But it turns out that I still can. This is dangerous, DANGEROUS!!

When I was little, I've always thought the little 工 on their billboard was a katakana 二. To be greeted by the same thing when I went back was a pleasant surprise.

From chapter 26 First Shrine Visit
Kiyo, Sumire and Kenta have their first shrine visit at a local shrine.

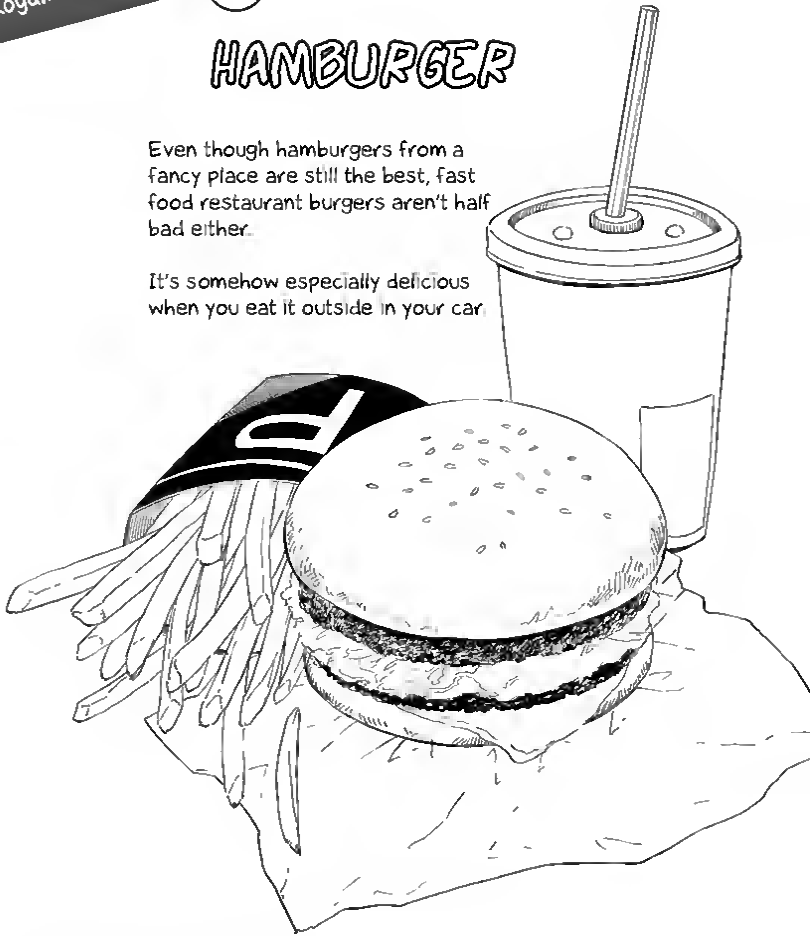
Food memo from Koyama-san's house

NO. 8

HAMBURGER

Even though hamburgers from a fancy place are still the best, fast food restaurant burgers aren't half bad either.

It's somehow especially delicious when you eat it outside in your car.



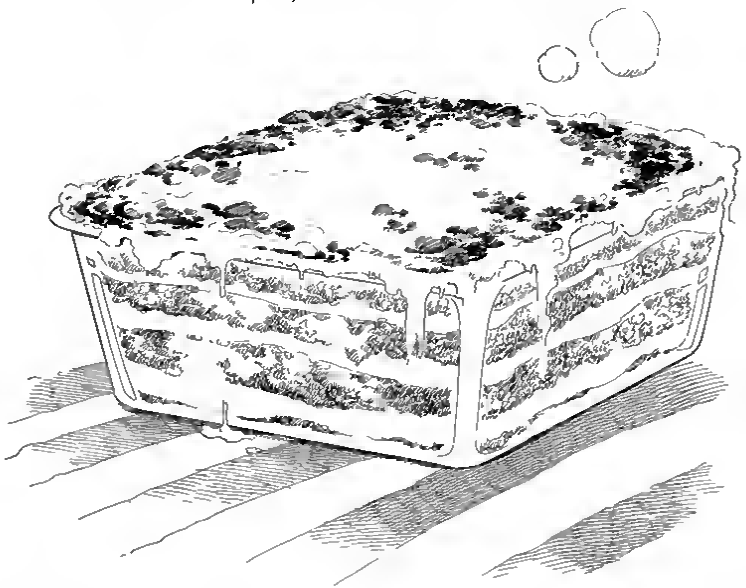
From chapter 27 Kyoto, Once More
The girls get together for a day out at a fast food restaurant

Food memo from Koyama-san's house

NO. 9

MEAT SAUCE

Even though canned sauce is undoubtedly delicious, only homemade sauce can have a real "meaty" feeling. Coupled with some white sauce you might still have laying around in your fridge, you can make lasagna. Double the layers, double the deliciousness.



From chapter 28 First Day of Work
A busy day in the kagai, as work is starting up once more.

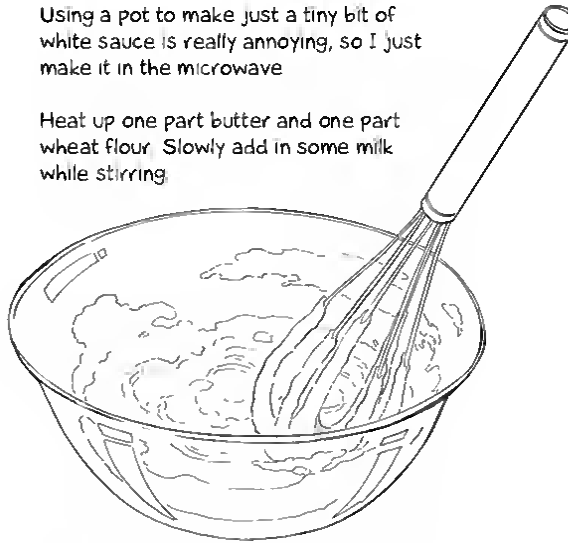
Food memo from Koyama-san's house

NO. 10

CROQUE-MADAME

Using a pot to make just a tiny bit of white sauce is really annoying, so I just make it in the microwave

Heat up one part butter and one part wheat flour. Slowly add in some milk while stirring.



It'll be done in a flash. Sometimes there will still be some left in the bowl, so I just add in some extra ingredients and make gratin inside the same bowl.

From chapter 29 Opening Ceremony
The Maiko attends the opening ceremony for the New Year, and Kiyo forgets what time it is

Food memo from Koyama-san's house NO 11

FRIED MOCHI

Put out some kagami mochi to dry and break them up with your hand. They'll get smaller over time.

They puff back up after frying, but they're still quite small.

I love to ponder what would go best with it
Is it soy sauce? Salt? Salt and pepper?
Salt and dashi powder? Maybe some spiciness?

From chapter 30 White Dove
Sumire in search of the one she longs for

/a/nonymous presents:

3

maiko-san chi no makanai-san

Translator: Winstonite
Proofreader: Persephone
Editor: Aranea